

SUMITABA

すみいたば

JAPANESE KITCHEN

CHARCOAL-FIRED · LIVE UNAGI · AUTHENTIC

Level 1, Unit 1-02, Wisma JAG, Jalan Desa Utama, Taman Desa, 58100 Kuala Lumpur

WhatsApp +6019-907 9750

THE RESTAURANT

NIHON UNAGI

Unagi Specialty Restaurant



People in Japan have enjoyed eel for thousands of years. Unagi, commonly known as freshwater Japanese eel, can cost more than bluefin tuna — yet it is never harvested as an adult. Instead, juvenile eels—known as glass eels—are caught in the wild and raised on farms for six to twelve months before they are ready for consumption. Preparing unagi in the traditional kabayaki style is an art that can take years of training to master.

Despite the price, demand stays high. The global catch of Japanese eel has declined by more than 75% since 1980 and hence prices vary widely. In January 2018, glass eels cost around $35,000 per kilogram, underscoring their rarity and economic value.

Abstract from Insider Business

OPERATING HOURS

Monday - Saturday
11:30–15:00 · 17:45–22:00

Sunday
5:30–22:00

RESERVATIONS

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*Prices subject to 10% service charge
*Images for illustration purposes only

SIGNATURE DISH 30 - 40 min

UNAJYU

鰻重 · Live Nagoya-Style Unagi

Glass-eel raised 6–12 months to turn into whole eel, then hand-graded and charcoal-grilled to order. Every unajyu here is farmed with care and prepared live over sumi (炭 / charcoal) , the way our name demands.



Unajyu	Hitsumabushi
鰻重 · Whole eel	ひつまぶし · Half eel
RM 180	RM 98
1–2 PAX	1 PAX

ALL SIGNATURE SETS COME WITH RICE, SOUP, SALAD, CHAWANMUSHI & MEAT/FISH · 25–40 MIN PREP

THE RITUAL — THREE WAYS TO ENJOY YOUR UNAJYU

1. 一膳目はそのままの鰻のお味をお楽しみください。

First bowl - eel and rice only.



2. ニ膳目はお薬味を加えてご堪能ください。

Second bowl - eel and rice mixed with condiments such as spring onion, wasabi, nori and sansho pepper.



3. 三膳目はお茶漬けをご賞味ください。

Same as the second bowl just add clear soup (ochazuke style)



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Unagi Specialties (Ala carte) 鰻菜

Add-on unagi side dishes (à la carte)

Unagi Kimo — RM 9 (3pc)
うなぎ肝 · Grilled liver, very limited

Unagi Bone — RM 13 (5pc)
うなぎ骨 · Very limited

Unagi Shirayaki — RM 90 / RM 170
うなぎ白焼き · Half / Whole

Unagi Kabayaki — RM 90 / RM 170
うなぎ蒲焼き · Half / Whole



Unagi Bone (5pcs)



Unagi Kimo (3pcs)



Unagi Kabayaki



Unagi Shirayaki

Teishoku 定食

Set meals — includes miso soup, salad & fruit

Chicken Teriyaki Set — RM 29
鶏照り焼き · Sweet soy sauce chicken

Saba Teriyaki / Shioyaki Set — RM 34
鯖照り焼き・塩焼き · Mackerel (Sweet soy sauce / salt-grilled)

Shake Kama Set — RM 38
鮭かま · Chargrilled salmon head

Shake Teriyaki / Shioyaki — RM 39
鮭照り焼き・塩焼き · Salmon (Sweet soy sauce / salt-grilled)

Shake Mentaiyaki Set — RM 45
鮭明太焼き · Pan seared salmon topped with torched mentai sauce

Gyu Niku Set — RM 62
牛肉 · Grilled beef

Unagi Kabayaki Set — RM 65
うなぎ蒲焼き御膳 · Marinated normal Unagi (half eel)

Miso Gindara Set — RM 98
銀鱈味噌焼き · Cod fish marinated with miso



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**Images for illustration purposes only*

Appetizer 前菜

Edamame RM 12
枝豆

Shishamo RM 14
シシャモ

Uzaku RM 15
鰻ざく · Grilled unagi and vinegar-marinated cucumber

Handmade Tamagoyaki RM 15
手作り玉子焼き · Japanese rolled omelette

Truffle Edamame RM 18
トリュフ枝豆 · Edamame with truffle flavor

Harima Kaki (1 / 6 pcs) RM 29 /168
播磨牡蠣 . Fresh oysters from Harima

Kyuri Miso RM 28
きゅうり味噌 · Cucumber served with miso

Kampachi Carpaccio RM 56
かんぱちカルパッチョ · Fresh amberjack in yuzu dressing & herbs


Uzaku


Harima Kaki - 6pcs


Kampachi Carpaccio

Sarada サラダ 野菜

Salad

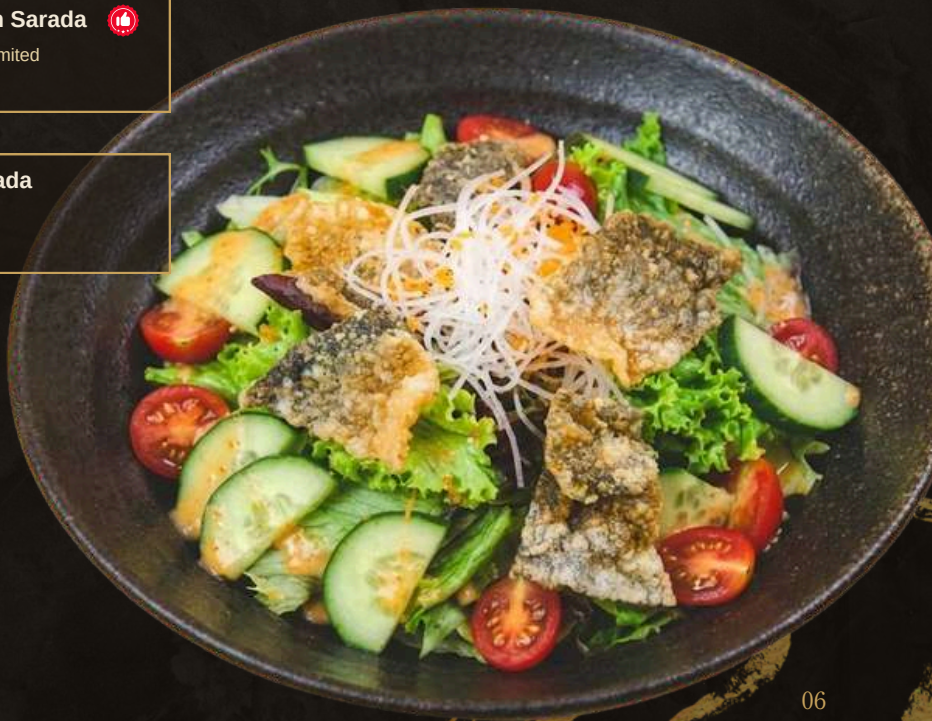
Potato Sarada
ソフトシェルクラブサラダ
RM 16

Shake Skin Sarada
鮭皮サラダ . limited
RM 28

Yasai Sarada
野菜サラダ
RM 26

Shake Sarada
鮭サラダ
RM 32

Sofshelf Crab Salad
鮭サラダ
RM 42



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Donburi 丼飯

Rice bowls — Comes with soup, rice & meat/ fish

HOT DONBURI 熱やし丼

Hotate Don RM 30
帆立丼 . Scallop

Yakiniku Don RM 38
焼肉丼 . Grilled sliced beef

Volcono Beef Don RM 38
低温調理牛丼 . Sous-vide beef

Gyu Niku Don RM 42
牛肉丼 . Beef

Healthy Una Don RM 100
ヘルシー鰻丼 · Grilled unagi, natto, vegetable and egg
Serving time - 30 minutes



Gyu Niku Don



Healthy Una Don

Chirashi Donburi 冷やし丼

Shake Mentai Don RM 38
鮭炙り明太丼 . Pan seared salmon with torched mentai sauce

Bara Chirashi Don RM 45
ばらちらし丼 . Featuring bite-sized cubes of fresh sashimi

Shake Ikura Don RM 45
鮭いくら丼 . Raw salmon paired with cured salmon roe

Engawa Don RM 68
えんがわ丼 . Torched flounder fish

Tokusen Kaisen Don RM 98
特選海鮮丼 . Chef selection



Bara Chirashi Don



Shake Ikura Don



Engawa Don

UDON うどん

Kitsune Udon RM 19
きつねうどん · Vegetarian

Wakame Udon RM 19
きつねうどん · Vegetarian



Wakame Udon

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Sashimi 刺身

Raw fish, chef-selected daily

Salmon 鮭 · Salmon (5pc)	RM 32
Salmon Belly 鮭とろ · Salmon (5pc)	RM 36
Hamachi はまち · Yellowtail (5pc)	RM 52
Akaebi 赤海老 · Whiskered velvet shrimp (5pc)	RM 58
Ikura 鮭いくら · Salmon roe (30g)	RM 45
Nama Hotate 生帆立 · Scallop (3pc)	RM 60
Hon Maguro Akami 本鮪赤身 · Lean tuna (3pc)	RM 68
Hon Maguro Chutoro 本鮪中トロ · Bluefin tuna medium fatty cut (3pc)	RM 75
Hon Maguro Otoro 本鮪大トロ · Fatty bluefin tuna (3pc)	RM 82
Uni 雲丹 · Sea urchin (3pc)	Market Price

Mini Moriawase 刺身盛り合わせ（小）· 3 types × 3pcs · Assorted sashimi (Small)	RM 118
Premium Moriawase 刺身盛り合わせ · 5 types × 3pcs ·Assorted sashimi (Premium)	RM 198



Salmon Belly Sashimi (limited)



Hamachi Sashimi



Akaebi Sashimi



Hon Maguro Akami



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Nigirizushi 握り寿司

Handmade sushi (1pc only)

Inari RM 3
稲荷寿司 · Sweet deep-fried tofu pockets

Tamago Sushi RM 4
玉子寿司 · Japanese rolled omelette

Tobiko Sushi RM 6
飛び子寿司 · Fish roe

Salmon Sushi RM 7
鮭寿司 · Salmon

Salmon Belly Sushi RM 8
鮭とろ寿司 · Salmon belly

Aburi Mentai Sushi RM 8
炙り明太寿司 · Seared mentaiko

Hamachi Sushi RM 14
はまち寿司 ·Yellowtail

Aburi Engawa Sushi RM 19
炙り縁側寿司 ·Seared flounder

Ikura Sushi RM 22
鮭いくら寿司 · Salmon roe

Akami Sushi RM 26
赤身寿司 · Lean tuna

Chutoro Sushi RM 28
中とろ寿司 · Medium fatty tuna

Otoro Sushi RM 32
大とろ寿司 · Fatty tuna

Uni Sushi Market Price
雲丹寿司 · Sea urchin

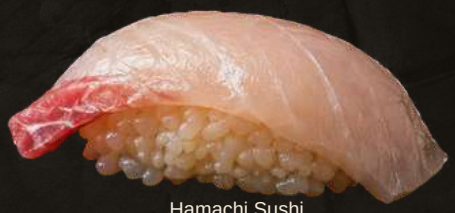
Sushi Kodomo RM 28
お子様寿司 · Assorted kid-friendly sushi (8pcs)



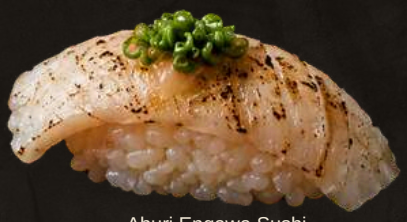
Sushi Kodomo



Salmon Sushi



Hamachi Sushi



Aburi Engawa Sushi



Ikura Sushi



Chutoro Sushi



Uni Sushi

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Maki 巻き

寿司

Sushi rolls, 8pc each roll

Ebi Tempura Maki — RM 25
海老天ぷら巻き . Shrimp tempura

California Maki — RM 28
カリフォルニア巻き . Imitation crab, cucumber and egg

Soft Shell Crab Maki — RM 38
ソフトシェルクラブ巻き

Spicy Maki — RM 38
スパイシー巻き . Salmon with chilli

Dragon Maki — RM 42
ドラゴン巻き . Tiger prawn topped with torched salmon.

Green Dragon Maki — RM 48
Iグリーンドラゴン巻き . Tiger prawn topped with Avocado

Unagi Cheese Wrap — RM 42
うなぎチーズ生春巻き . Unagi Cheese Fresh Spring Roll



Dragon Maki



Green Dragon Maki



Salmon maki



Negitoro maki

HOSO MAKI 細巻き

Single fresh ingredient wrapped in thin sushi roll

Kappa Maki — RM 6
河童巻き . Cucumber

Kani Maki — RM 6
蟹巻き . Imitation crab stick

Tamago Maki — RM 6
玉子巻き . Japanese egg omelette

Salmon Maki — RM 9
鮭巻き . Salmon

Tekka Maki — RM 26
鉄火巻き . Tuna

Negitoro Maki — RM 30
葱とろ巻き . Mashed tuna with green onion

TEMAKI 手巻き

Sushi hand rolls

Vege Handroll — RM 9
野菜手巻き

California Handroll — RM 10
カリフォルニア手巻き

Ebi Tempura Handroll — RM 10
海老手巻き

Salmon Handroll — RM 10
サーモン手巻き

Engawa Handroll — RM 18
縁側手巻き . (Flounder Fin)



California Handroll



Engawa Handroll

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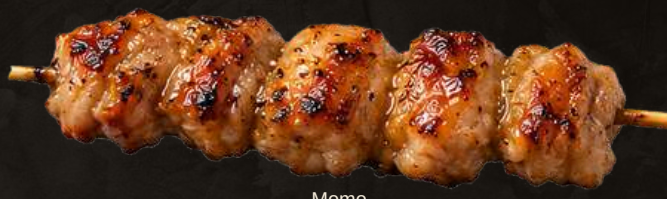
Yakimono 焼物

Japanese chargrilled Chicken skewers

Shiitake skewer 椎茸 · Shiitake mushroom	RM 7
Okra skewer おくら	RM 7
Pearl Corn skewer ベビーコーン	RM 9
Cherry Tomato skewer ミニトマト	RM 6
Momo skewer もも串 · Chicken thigh skewer	RM 9
Negima skewer ねぎま · Chicken & leek skewer	RM 8
Tebasaki skewer 手羽先 · Chicken wing skewer	RM 8
Sasami skewer ささみ . Chicken tenderloin skewer	RM 8
Kawa skewer 鶏皮 . Chicken skin skewer	RM 8
Prawn skewer 海老	RM 9
Beef Kushiyaki skewers 牛串	RM 16
Salmon skewer 鮭	RM 16



Shiitake



Momo



Negima



Kawa



Prawn



Salmon



Beef

炭

Everything on this page is finished the same way we finish our unagi — live, over charcoal. It's the sumi in Sumitaba.

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Char-grilled 炭火焼

Charcoal-grilled to perfection

Chicken Teriyaki 鶏照り焼き	RM 22
Saba Teriyaki / Shioyaki 鯖照り焼き・塩焼き . Mackerel	RM 24
Shake Kama 鮭かま . Salmon collar	RM 28
Shake Teriyaki / Shioyaki 鮭照り焼き・塩焼き	RM 30
Shake Mentaiyaki 鮭明太焼き	RM 34
Gyu Niku 牛肉焼き . Beef	RM 55
Ika Yaki 烏賊焼き . Squid	RM 72
Miso Gindara 銀鱈味噌焼き . Cod with miso	RM 88
Hamachi Kama (limited) はまちかま焼き . Yellowtail collar	RM 98
Wagyu 和牛焼き	RM 2/gm



Miso Gindara

炭

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Shake Kama

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Side Dish

副菜

Takoyaki — RM 10
たこ焼き · (5pc)

Croquette — RM 12
コロッケ · Fried pumpkin

Koebi — RM 18
小海老 · Small shrimp

Tori Karaage — RM 18
鶏唐揚げ · (7pc)

Teppan Gyoza — RM 18
鉄板餃子 · (5pc)

Tori Karaage Nanban — RM 21
鶏唐揚げ南蛮 · Fried chicken with sweet, tangy and savory vinegar glaze

Ebi Tempura — RM 26
海老天ぷら · (5pc)

Umaki — RM 28
鰻巻き· Japanese rolled omelette with grilled eel

Fried Oyster — RM 28
牡蠣のフライ· 5pcs



Tori Karaage (7pcs)



Fried Oysters (5pcs)



Teppan Gyoza (6pcs)

Ala Carte

単品で

Gohan — RM 4
Japanese rice

Miso Soup — RM 4
味噌汁

Chawanmushi — RM 7
茶碗蒸し . Japanese steamed egg

Chawan Mushi Ikura — RM 18
いくら茶碗蒸し . Japanese steam egg topped with salmon roe



Chawan Mushi Ikura

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Beverages 飲物

GENERAL

Matcha Tea 抹茶 · Hot / cold, refillable	RM 4
Water お水 · Warm / cold, refillable	RM 2
Mineral Water ミネラルウォーター · Spritzer	RM 4
Hot Honey Lemon ホットハニーレモン	RM 9

CARBONATED · NON-ALCOHOLIC

Coca Cola	RM 6
Sprite	RM 6
100 Plus	RM 6
Ginger Ale	RM 6
Soda Water	RM 6

MOCKTAIL SERIES

Fresh Honey Lemon フレッシュハニーレモン	RM 13
Passion Fruit Tea パッションフルーツティー	RM 13
Mojito モヒート	RM 15



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Dessert デザート　甜点

Maccha Ice Cream 抹茶アイスクリーム	RM 7
Goma Ice Cream 胡麻アイスクリーム · Black sesame	RM 7
Yuzu Ice Cream 柚子アイスクリーム	RM 8
Dark Chocolate Ice Cream ダークチョコレートアイス	RM 8
Maccha Red Bean Ice Cream 抹茶あずきアイス	RM 11
Authentic Mochi 本格餅 · 4pc, peanut	RM 9
Mochi 餅 · 6pc — red bean, sesame, peanut	RM 13

A quiet finish after the char — matcha, yuzu, and rice-cake mochi to close the meal light.



Yuzu

Dark Chocolate

Matcha Red Bean

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どうぞ召し上がれ

Enjoy your meal!

We hope this meal brought you a little closer to Japan — one charcoal ember at a time.

RESERVATIONS & ENQUIRIES

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ありがとうございました

Thank you